



School Meals

Food Waste Checklist



Food waste is a concern for many schools. There are many different factors that affect waste in school meals. Complete the assessment below to reflect current practices at your school. The results can be utilized to develop a food waste reduction action plan at your school.

- ☐ Implement “offer versus serve” (students can decline items (i.e. milk), but must select at least 3 components, including a fruit/vegetable).
- ☐ Offer at least two fruit and at least two vegetable choices each day.
- ☐ Offer an alternative entrée item each day (deli sandwich, yogurt plate, etc.).
- ☐ Students have ample time to eat (at least 15 minutes for breakfast and 20 minutes for lunch *after* they receive their meal).
- ☐ Recess is held *before* lunch.
- ☐ Completed a [Smarter Lunchroom Scorecard](#) and have made the following changes:
 - ☐ Focus on Fruits
 - ☐ Promoting Vegetables
 - ☐ Moving More White Milk
 - ☐ Increasing Sales of Reimbursable Meals
 - ☐ Creating School Synergies
 - Signage, Atmosphere, Student Involvement, etc.*
- ☐ Allows students to save items for later consumption, such as an apple.
- ☐ Has a sharing table for students to place items they are not going to consume (only includes non-perishable items and items are only for students).
- ☐ Measure food waste to determine which food items are most frequently wasted and make changes to the menu.
- ☐ Compost food waste for school or community gardens (only plant based food).
- ☐ Work with a local farmer to provide food waste to livestock.

For additional information: [Iowa's Food Waste Reduction in School Meals Program](#)